



Food Safety and Environmental Services

FY 2006 Activity Summary

Bureau of Epidemiology and Disease Control
Office of Environmental Health
Food Safety and Environmental Services Section

December 2006





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State of Arizona

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Executive Summary

The Arizona Department of Health Services (ADHS) administers a statewide public health sanitation program for food safety, bottled water, public accommodations, e.g., hotels and motels, children's camps, campgrounds, public schools, and public and semi-public bathing places. ADHS has delegated several public health sanitation program responsibilities to each of the 15 Arizona county health departments in order to most effectively accomplish its mission objectives.

Individuals that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide working under the direct supervision of an Arizona Registered Sanitarian. There were 161 Registered Sanitarians and 25 Sanitarian Aides employed with the 15 Arizona county health departments and ADHS that were engaged in the public health sanitation program in Arizona during FY 2006.

The following highlights FY 2006 activities.

- One hundred sixty one Registered Sanitarians and 25 Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted 109,312 inspections at 50,092 regulated facilities in Arizona.
- There were 31,354 regulated food establishments in Arizona during FY 2006. A total of 72,006 food safety inspections, i.e., routine, re-inspection, and pre-operational, were conducted at those establishments. An additional 5894 inspections were conducted at temporary food establishments. The total number of food program inspections reached 77,900.
- Eleven Arizona counties are participating in the FDA's Voluntary National Retail Food Regulatory Program Standards. The program is designed to foster national uniformity among regulatory programs responsible for retail food protection. The program also provides data collection and correlation useful in program evaluation and improvement. The eleven participating counties are Apache, Cochise, Coconino, Gila, Greenlee, La Paz, Maricopa, Mohave, Pima, Pinal, and Yavapai.

1.0 Introduction

The Food Safety and Environmental Services Section of the Office of Environmental Health, Arizona Department of Health Services (ADHS), has responsibility for administration and oversight of food safety and environmental sanitation monitoring and enforcement in the State of Arizona in accordance with State law. The mission of the Food Safety and Environmental Services Section is:

To prevent and control human illness related to the transmission of infectious agents or toxic substances in food and water, and to prevent disease transmission due to unsanitary conditions in hotels and motels, trailer coach parks, bathing places, group homes, behavioral health centers, adult foster care homes and children's camps.

The Food Safety and Environmental Services Section administers a statewide public health sanitation program which includes food safety, bottled water, public accommodations, e.g., hotels and motels, children's camps, campgrounds, public schools, and public and semi-public bathing places. The program performs epidemiological investigations, interprets public health sanitation laws and rules for Arizona county health departments and establishes and maintains liaisons with federal and local agencies.



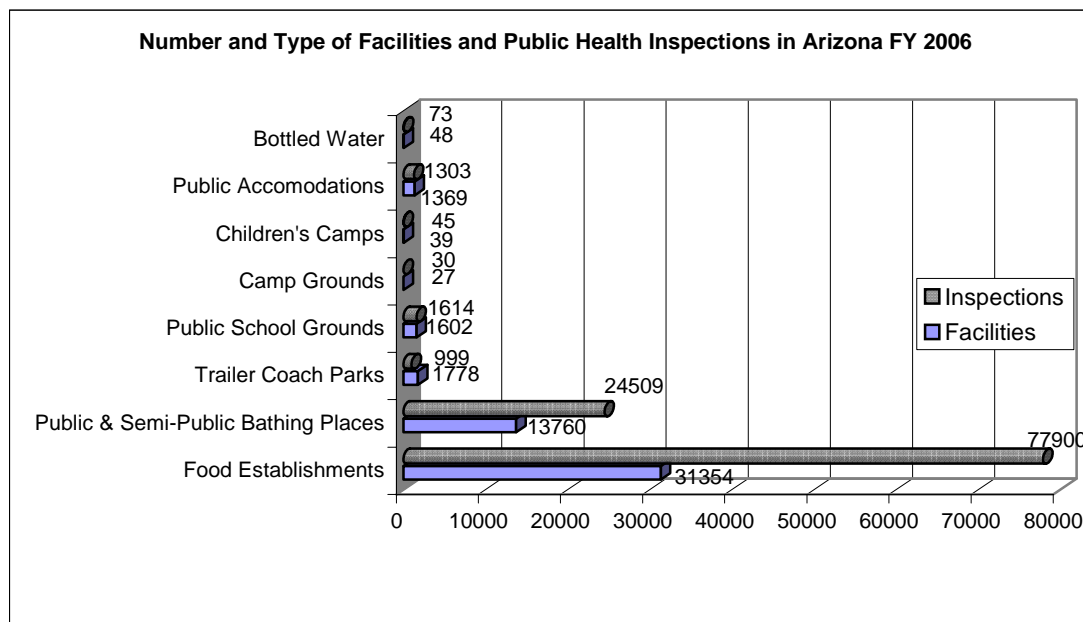
Arizona Department of Health Services
150 Building
Phoenix, Arizona

2.0 FY2006 Activities

ADHS has delegated several public health sanitation program responsibilities to each of the 15 Arizona county health departments in order to most effectively and efficiently accomplish its mission objectives. The delegation of responsibilities allows local governments to maximize the level of services they provide with available resources and to choose the services most needed in their communities. Local control encourages community interaction in program design and operation to meet community needs.

Counties accepting delegated responsibilities are required to perform duties in accordance with conditions outlined in their specific delegation agreement with ADHS. County health departments must submit annual reports summarizing their program activities as required by their delegation agreements.

Facilities regulated by the state and counties include various food establishments, bottled water facilities, public accommodations, e.g., hotels and motels, children's camps, campgrounds, public school grounds, and public and semi-public bathing places. Personnel that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. One hundred sixty one Registered Sanitarians and 25 Sanitarian Aides at the 15 Arizona county health departments and ADHS conducted 109,312 inspections at the 50,092 regulated facilities in Arizona during FY2006.



2.1 Food Safety

2.1.1 Inspection Programs

Restaurants, food markets, mobile food units, food processors, prison and jail eating facilities, food warehouses, bakeries, and school cafeterias are routinely inspected to evaluate food safety practices in these establishments.

There were 31,354 regulated food establishments in Arizona during FY2006, an increase of 7% from the previous year. State and county sanitarians and sanitarian aides conducted 77,900 food safety

inspections, i.e., routine, re-inspection, and pre-operational, at these facilities. This represents an 8% increase in the number of inspections conducted by 2% fewer inspectors.

A classification scheme categorizes food establishments by the complexity of the food service operations. More complex operations conduct a greater variety of food service activities and may require more frequent inspections in order to ensure that all food safety measures are being followed. The classification scheme is as follows:

Complex

- The facility prepares and holds hot or cold food for more than 12 hours before serving; and/or
- The facility cooks and cools a significant number of foods during the food handling process; and/or
- The facility prepares food for off-site service; and/or
- The facility vacuum packs food; and/or
- The facility serves a highly susceptible population.

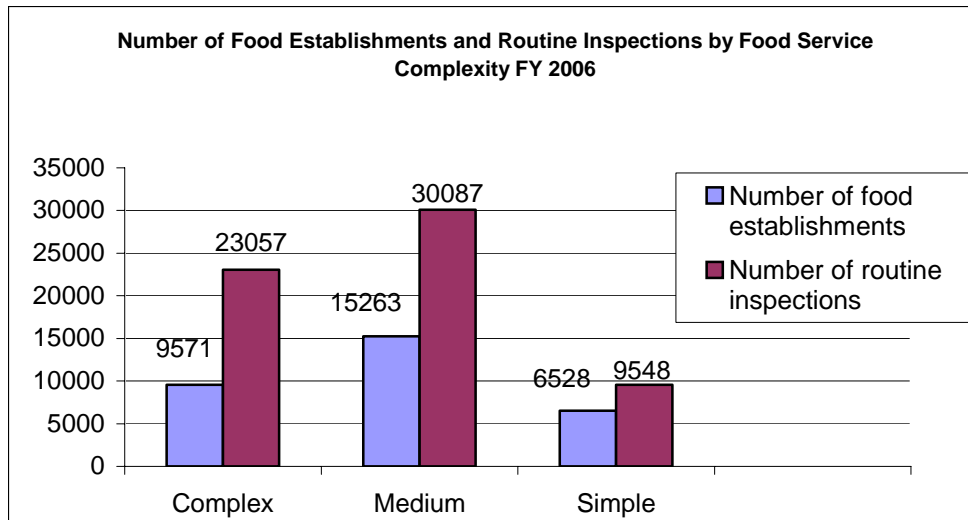
Moderate

- The food prepared in the facility from raw ingredients requires minimal assembly; and/or
- Hot or cold food preparation in the facility is restricted to same day service; and/or
- Foods requiring preparation in the facility are from approved processing facilities.

Limited

- Only pre-packaged potentially hazardous foods are available or sold; and/or
- The potentially hazardous foods served are commercially pre-packaged in an approved food processing facility; and/or
- The facility only has limited preparation of potentially hazardous foods and beverages; and/or
- The facility only serves beverages.

Food establishments in Arizona classified as high and medium complexity generally are inspected more frequently than simple facilities. On average, there were 2.5 inspections per complex facility, 2.0 inspections per medium facility and 1.5 inspections per simple facility. This pattern is consistent with ADHS' recommendations to inspect complex food service operations more frequently than simple food service facilities.



2.1.2 Enforcement

The aim of the food safety inspection program is to achieve compliance with state food safety requirements without resorting to compliance proceedings and enforcement actions. Unfortunately, these actions are sometimes necessary to achieve compliance with minimum requirements. During FY2006, 820 enforcement actions were taken at food establishments in Arizona. Statewide, compliance proceedings or enforcement actions were taken at approximately 2.8% of food establishments.

2.1.3 Food Safety Activities in Arizona

- Eleven Arizona counties are now participating in the FDA's Voluntary National Retail Food Regulatory Program Standards. The program is designed to foster national uniformity among regulatory programs responsible for retail food protection. The eleven counties participating are Apache, Cochise, Coconino, Gila, Greenlee, La Paz, Maricopa, Mohave, Pima, Pinal, and Yavapai.
- The Azsafefood Listserv developed in collaboration between ADHS and the University of Arizona Cooperative Extension Service maintains over 135 members. The Listserv was designed to serve as an easily accessible forum for individuals interested in food safety issues in Arizona. The majority of members are Registered Sanitarians from ADHS and the 15 Arizona county health departments. The Listserv has also served as an important communication tools to broadcast important food recall, food tampering, and related notices to Arizona county health departments.
- ADHS Office of Environmental Health publishes and distributes an E-Newsletter through the Azsafefood Listserv and the ADHS web site targeting individuals interested and involved in public health sanitation issues in the State of Arizona.

2.1.4 Food Safety Update

In response to a statutory change that shifts regulatory authority for milk at the retail level to ADHS from the Arizona Department of Agriculture, associated rules were amended. The rule making process was completed in FY2006.

2.1.5 Food Biosecurity

ADHS implemented a statewide voluntary food biosecurity program in 2002 to increase awareness about food biosecurity. On-site visits were made during FY 2005 by ADHS representatives to each of the 15 Arizona counties to assist them in developing and delivering a local food biosecurity program. ADHS personnel provided presentations and training sessions addressing the importance of vulnerability assessments, biosecurity procedures, and emergency response plans. Assessments were performed on biosecurity procedures already in place for produce warehouses and a large drinking water distribution system in Arizona. Guidance and educational materials were provided during on-site visits. ADHS will continue to assist in the development and delivery of the voluntary food biosecurity program tailored to meet each county's needs.

Food Defense Accomplishments

Partnership with state and federal agencies.

Open lines of communication and a solid working relationship were established with the Department of Agriculture, ADEQ, the Department of Education, FBI, USDA and FDA regarding food defense. Efforts fostered improved collaborations and communications between state and federal agencies.

Liaison with Federal Agencies

The ADHS food biosecurity specialist acts as a liaison between federal agencies and the counties. It is more convenient for FDA, USDA, FBI and other federal agencies to have one single contact per state with regards to food defense issues. The role of the ADHS food biosecurity specialist is to share the information coming from federal agencies with the counties, as well as to inform the federal agencies about the specific needs of the counties.

FBI - Agroterrorism Workgroup

The food biosecurity specialist is a member of the Agroterrorism Workgroup Committee lead by the FBI-WMD coordinator. The committee consists of representatives from the ACTIC (Arizona Counter-Terrorism Information Center), ADA, USDA, and FBI and meets on quarterly basis to discuss agroterrorism issues and opportunities for interconnectivity between agencies.

Partnership with the WIFSS

In 2005, ADHS initiated collaboration with the Western Institute for Food Safety and Security (WIFSS) at the University of California- Davis to provide training on agroterrorism. The WIFSS is a training partner of the Office of Domestic Preparedness, U.S. DHS and is tasked with the development and delivery of ODP certified courses on agroterrorism.

On February 8 2006, the WIFSS presented the course "Understanding the Dangers of Agroterrorism" at the Arizona State University Downtown Center. The ADHS food biosecurity specialist organized this event. The AZ Department of Agriculture helped getting the word out to the agricultural community.

The audience included 75 participants representing ADHS, ADA, USDA, FDA, FBI, county health department, county environmental health, 91st CST National Guard, University of Arizona Diagnostic

Lab, veterinarians, emergency service representatives, university academia, and the private industry (produce growers, cattle feedlot, dairy plants, egg farm).

The training focused on existing local emergency teams and others who must respond to an agroterrorism event in a coordinated manner with state and federal antiterrorism teams. Instruction also included three specific scenarios: intentional contamination of crop, intentional introduction of an animal disease into a large dairy herd and, intentional contamination of pasteurized juice at the packing plant with a select agent.

ADHS and ADA are working together to provide additional training opportunities in other regions in Arizona:

Course 1 “Understanding the Dangers of Agroterrorism”

Southern region (Nogales and Yuma) - Winter 2006

Northern region (Apache and Navajo counties, including the tribes) – Summer/Fall 2007

Course 2 “Principles of Preparedness for Agroterrorism and Food Systems’ Disaster

Phoenix – Winter 2006

SPPA Initiative – Infant Formula Assessment

The Strategic Partnership Program Agroterrorism (SPPA) Initiative is a joint effort of the Department of Homeland Security (DHS), U.S. Department of Agriculture (USDA), Food and Drug Administration (FDA), and the Federal Bureau of Investigation (FBI) with private industry and the States announced in July 2005.

The primary purpose of this assessment is to validate or identify vulnerabilities of the infant formula manufacturing process and to foster increased communication between industry and various Government agencies related to food defense.

On June 12-14, 2006 a team comprised of FDA, USDA, FBI, DHS, ADHS, ADA, Pinal County Health Department, and the infant formula industry representatives conducted a vulnerability assessment in Phoenix, Arizona, using the CARVER-shock method. Efforts were made by ADHS to include a representative of the Pinal County Health Department to this assessment.

Vulnerability assessments have been conducted in other states for other critical nodes such as:

- Central kitchen for the National School Lunch Programs (NC)
- Egg industry (PA)
- Grain elevators (New Orleans, LA)
- Frozen foods (WI and FL)
- Swine industry (Iowa)

The ADHS food biosecurity specialist obtained a copy of the NC Health Department working papers of the central kitchen assessment project in order to share pertinent information with county counterparts.

Training Sessions and Conferences on Food Biosecurity

Several associations and industry representatives have requested the ADHS food biosecurity specialist to give a presentation:

- Arizona Chapter of the Refrigeration Engineers and Technicians Association, Phoenix – 2006
- Annual Convention of the International Packaged Ice Association, Tucson, AZ - Nov. 2006
- “Ammonia Awareness Day”, Yuma, AZ - February 2006
- Workshop “School Nurses Responding to the Challenges of Foodborne illnesses” presented by the American Nurses Foundation, Scottsdale, AZ - December 2005
- 10th Annual New Mexico Environmental Health Conference, Albuquerque, NM – Nov. 2005

- Workshop “The New HACCP Requirements: Implementing Your School Food Safety Program” presented by the AZ Department of Education; Yuma, Tucson and Phoenix, 2005
- Phoenix Infragard Chapter, June 2005 (Phoenix InfraGard is an alliance between the Phoenix Office of the FBI and representatives of all infrastructure sectors, public and private, committed to protecting the nation's infrastructure)
- Second Annual Sanitarians Conference, Phoenix, AZ – October 2005
- Institutional Biosafety Committee - University of Arizona, Tucson, AZ - October 2005

ADHS personnel attended several training courses related to emergency response following a radiological, biological or chemical incident having an impact on food and water supplies. These trainings included: Emergency Response to Domestic Biological Incidents, Radiation Monitoring, Radiation Emergency Response, Emergency Response to Threats of Intentional Contamination of Public Water Supplies, EPA- Hazardous Materials Incidents Response Operations, and FEMA - National Incident Management System.

Open lines of communication and a solid working relationship were established with other state and federal agencies involved in the protection of food and water supplies from intentional contamination including: Arizona Department of Environmental Quality, Arizona Department of Agriculture, Arizona Department of Education, Arizona Food Safety Task Force, Office of Homeland Security and Food and Drug Administration. Contacts were established with the Western Institute on Food Safety and Security from the University of California- Davis.

Efforts will be directed at encouraging operators of food establishments and school foodservice personnel to implement biosecurity procedures and to create individualized emergency plans. Training sessions, conference, tabletop exercises and scenario-driven discussions will be presented in the next fiscal year to expand the expertise in food biosecurity in Arizona.

2.1.6 Reports of Foodborne Illnesses

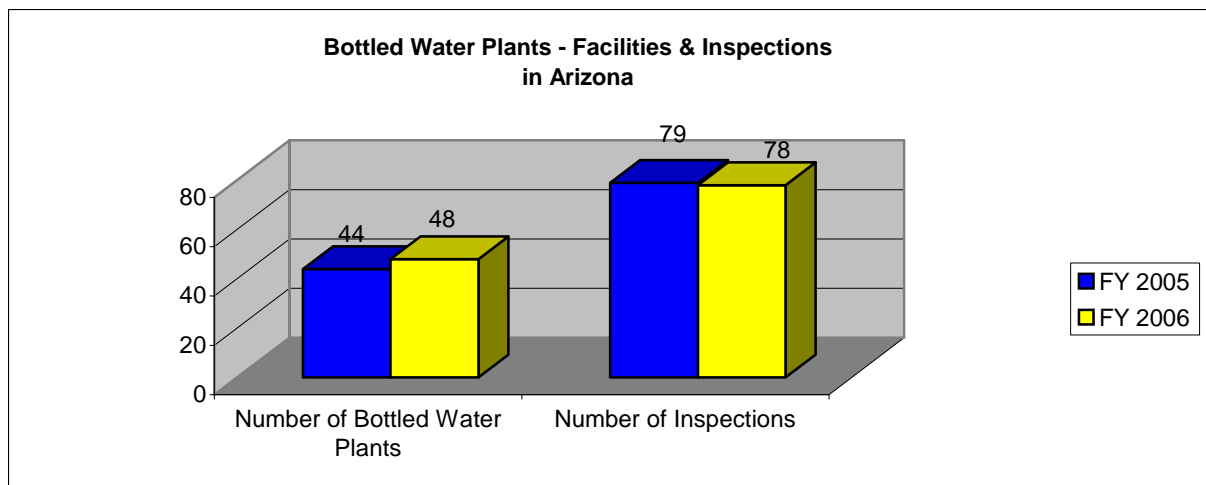
There were 412 foodborne illness complaints received by Environmental Health Departments in FY2006. The Arizona Department of Health Services conducts surveillance for foodborne illnesses and other enteric diseases and helps the county health departments conduct additional investigations of disease outbreaks. Environmental investigations, including a focused inspection, are conducted when gastrointestinal diseases are suspected to be associated with a foodborne illness. When a link between foodborne illness and a food establishment is made a detailed investigation is conducted to determine the source.



Arizona Department of Health Services
State Laboratory
Phoenix, Arizona

2.2 Bottled Water

Facilities that bottle water for distribution in Arizona are routinely inspected to evaluate the sanitation practices. There were 48 bottled water facilities in Arizona in FY2006. State and county sanitarians conducted 78 inspections in these facilities during FY2006.

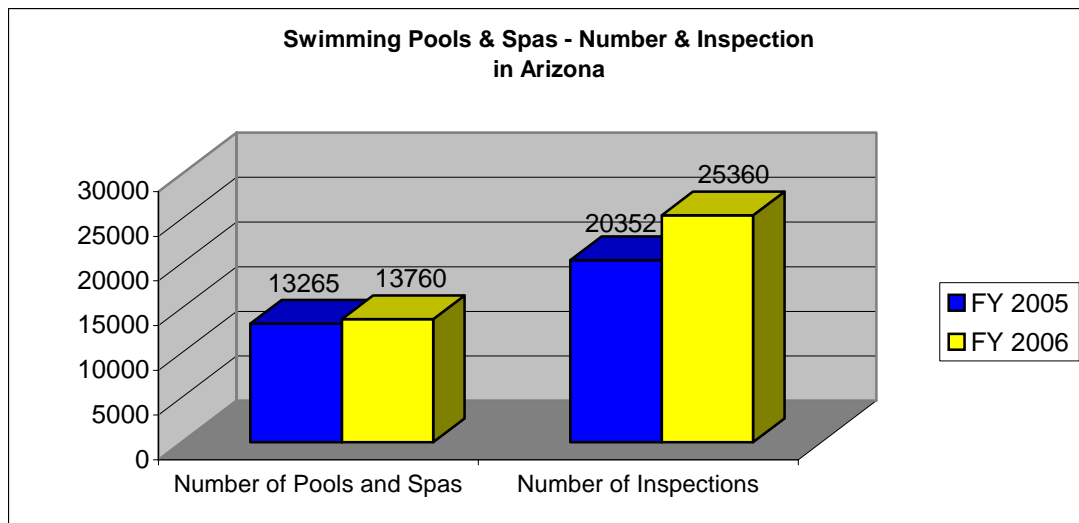


2.3 Bathing Places

Public and semipublic swimming pools and spas, as well as a few natural bathing places, are routinely inspected to evaluate whether these facilities are operated so that they prevent the spread of disease.

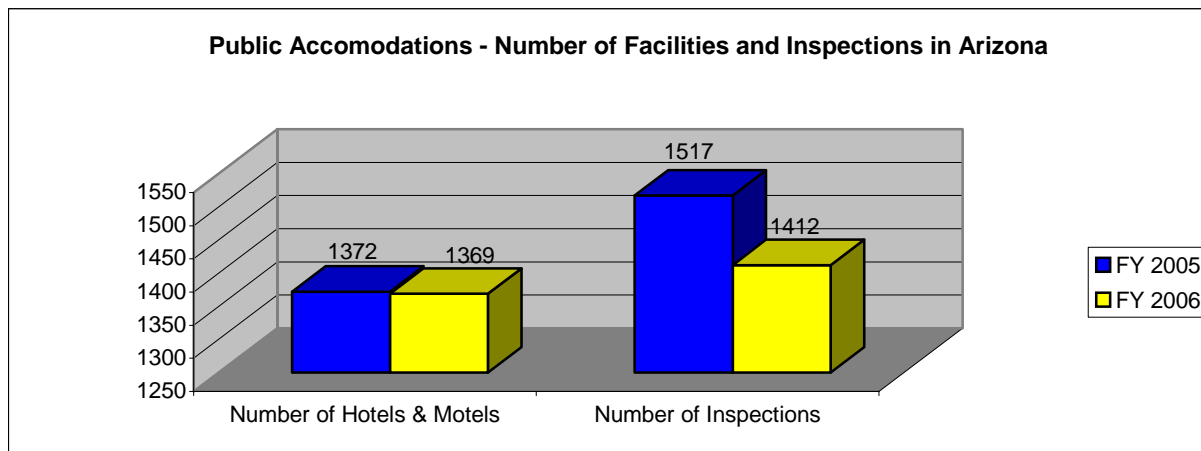
The rules apply only to the sanitary conditions of public and semipublic swimming pools and bathing places. A swimming pool or bathing place is “public” if it is open to members of the general public, regardless of whether a fee is charged for admission. A swimming pool or bathing place is “semipublic” if it is operated in conjunction with a lodging such as a hotel, motel, resort, apartment, townhouse or condominium complex, trailer court, mobile home park, or recreational vehicle park.

There were 13,760 public and semipublic swimming pools and spas in Arizona in FY2006. State and county officials conducted 25,360 bathing place inspections. State and county health departments implemented 2512 enforcement actions at bathing places in FY2006.



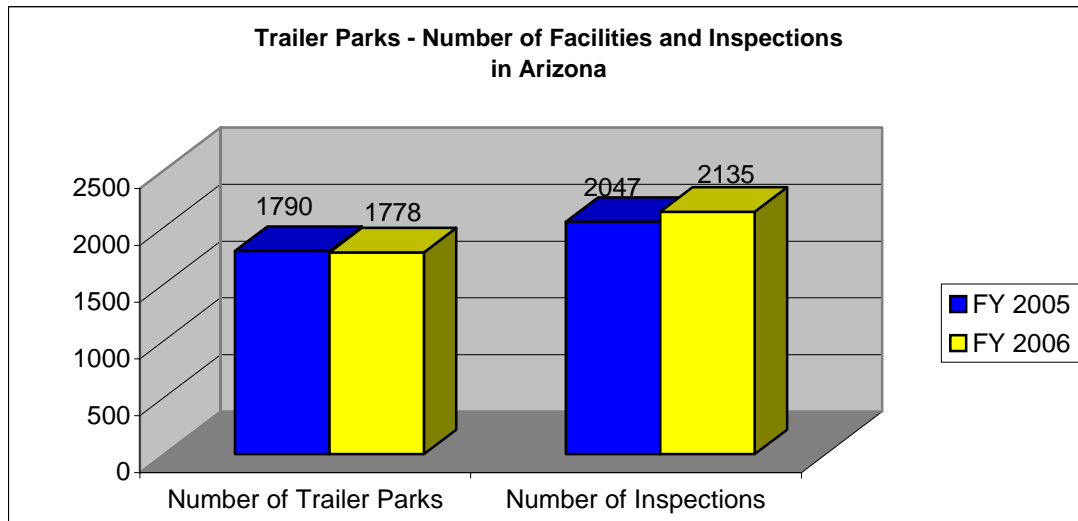
2.4 Public Accommodations

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate sanitation practices. There were 1369 public accommodations in Arizona in FY2006. State and county sanitarians conducted 1412 inspections in these facilities. State and county health departments made 16 enforcement actions at public accommodations in FY2006.



2.5 Trailer Coach Parks

Trailer coach parks are routinely inspected for general sanitation practices including, but not limited to, garbage and trash removal, sewerage connections, and water and wastewater. There were 1778 trailer parks in Arizona in FY2006. State and county sanitarians conducted 2135 inspections in these facilities. State and county health departments made 19 enforcement actions at trailer coach parks in FY2006.

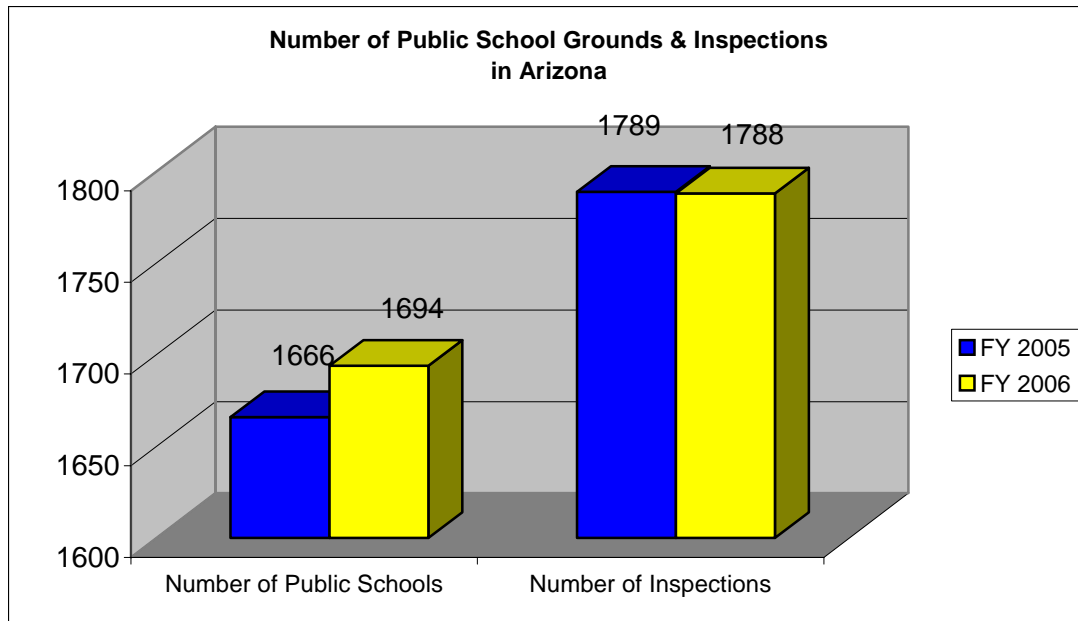


2.6 Public Schools

Public schools, including charter schools, are routinely inspected to determine whether they are in compliance with sanitation requirements. The inspections focus primarily on general sanitation including garbage and trash removal, drinking fountains, locker rooms, and restrooms. Cafeterias at the schools are considered food establishments and inspections are made under the food safety program (see Section 2.1).

In accordance with the five-year-review report approved by the Governor's Regulatory Review Council, ADHS revised the public school sanitation rules. The changes made the rules consistent with current statutes, corrected outdated citations to related administrative rules, made clear that the rules pertain only to public schools and conform to the rulemaking format and style requirements. The rules revision process was completed in early FY 2006.

There were 1694 public schools in Arizona in FY 2006. State and county sanitarians conducted 1788 inspections in the schools. State and county health departments implemented 2 enforcement actions at public schools in FY2006.



2.7 Children's Camps

Children's camps are routinely inspected to determine if they are in compliance with sanitation and food safety requirements. The inspections focus primarily on general sanitation including garbage and trash removal, restrooms, and sleeping quarters. Inspections are also conducted at the food service kitchens. Inspections for children's camps are tracked by annual year rather than by fiscal year since the camps are open seasonally in the summer months of June to September. Tracking by annual year allows for more effective management of children's camp inspections.

There were 39 children's camps that applied for an annual permit. Most of the camps are located in rural counties. Some of the camps operate for several months during the summer, while others may operate for only a few days.

Forty-five inspections of children's camps were conducted during FY2006. No enforcement actions were necessary at a children's camp in FY2006.

3.0 Points of Interest

County and state Registered Sanitarians and Sanitarian Aides provided increased vector control activities in response to West Nile Virus emergency response services and related activities during FY2006. Despite the added workloads and assignments in this important activity, inspection frequencies as outlined in the county delegation agreements were achieved during FY2006.

The ADHS Food Biosecurity Program established cooperative relationships with numerous industry representatives and agencies and departments at all levels of government.

FDA Voluntary National Retail Food Regulatory Standards Program participants include 11 of the 15 Arizona County Environmental Health Departments and 1 Native American Tribe. Five county participants have met 3 or more standards. All of the participants are progressing toward meeting initial standards. The program enjoys very strong County Health Department support.

4.0 Registration and Training of Sanitarians

Arizona law requires an individual shall not be employed as a sanitarian by the State or any political subdivision of the State unless that person is registered by ADHS as a sanitarian. The director of ADHS appoints members to serve on the Arizona Sanitarian's Council. The Council provides for the classification of sanitarians, standards for sanitarians, and provides for the examination of applicants for registration as sanitarians. During FY 2006, 47 applications were received and 44 of those were accepted by the Council to take the examination. Of those 44 applicants, 29 passed the examination and became registered as sanitarians. Four hundred seven (407) current Arizona Registered Sanitarians renewed their registration for calendar year 2006.

Individuals responsible for carrying out the provisions in the ADHS delegation agreement must be registered as a sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. There were 161 Registered Sanitarians employed at the 15 Arizona county health departments and ADHS involved in ADHS delegated activities. Twelve sanitarians have been standardized in the new food code requirements. Standardization is a process by which experienced sanitarians can be trained to focus on critical factors and to maintain consistency. The updated standardization procedure is far more complex and time consuming than previous standardization requirements, reflecting the increased professional nature of the work involved.

Trainings Offered for Registered Sanitarians

Continuing education is a requirement for annual Sanitarian Registration renewal. This requirement reflects the importance of continuing education to the Environmental Health Profession. Registered Sanitarians must stay abreast of advances in environmental health science, technology, regulations, policies, procedures, and a vast array of industry advances. Meeting this requirement is frequently challenging due to limited training opportunities and resources to fund time and travel for training events.

Arizona Sanitarians were fortunate that a wide variety of training opportunities were offered during FY2006. As noted in section 2.1.5, Food Biosecurity, numerous training events were provided by the Western Institute for Food Safety and Security (WIFSS) and our Partners at the Arizona Department of Agriculture and the Federal Bureau of Investigation with participation by numerous industry representatives. Our own Offices of Vector and Zoonotic Diseases, and Emergency Preparedness also provided numerous training opportunities. The Federal Emergency Administration on-line training program offered additional options that required minimal resources for participation.

5.0 Summary

- Representatives from the 15 Arizona county health departments and ADHS conducted 109,312 inspections at 50,092 regulated facilities during FY2006.
- There were 31,354 food establishments in Arizona 77,900 food safety inspections, i.e., routine, re-inspection, and pre-operational, were conducted at these establishments.
- A total of 161 Registered Sanitarians were involved in Food Safety Programs at state and local agencies.

**Number of Sanitarians and Sanitarian Aides Employed and Handling ADHS Delegated Duties by
Jurisdiction in FY2006**

Jurisdiction	Sanitarians	Sanitarian Aides
ADHS/ASU	7	0
Apache	1	1
Cochise	8	1
Coconino	6	1
Gila	3	1
Graham	1	0
Greenlee	2	0
La Paz	3	1
Maricopa	83	9
Mohave	8	3
Navajo	1	1
Pima	20	2
Pinal	5	0
Santa Cruz	4	2
Yavapai	3	3
Yuma	6	0
Total	161	25

Appendix

* Performed by ADHS # = data not available

	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
Jurisdiction activity by type								
Food Establishments								
Current number of food establishments	126	918	1025	396	156	56	212	18851
Limited	38	325	303	84	62	12	86	2992
Moderate	39	162	169	101	28	18	37	10791
Complex	49	431	553	211	66	26	89	5068
Number of routine inspections	122	1570	1559	792	162	82	395	40816
Number of reinspections	4	200	1131	7	12	2	14	3683
Number of pre-operational inspections	6	313	305	60	17	1	13	3372
Number of foodborne illness complaints	1	18	76	0	1	4	4	186
Number of non-foodborne illness complaints	0	147	123	29	12	3	14	3072
Number of compliance proceedings	0	2	6	0	0	0	2	1565
Number of food items detained/embargoed	0	187	20	4	0	1	0	138973
Number of temporary food establishment inspections	12	378	321	126	38	29	266	2517
Outreach								
Number of presentations	1	24	56	6	7	18	43	295
Number of participants/audience	298	1140	2903	121	83	414	608	9829
Number of consultations/counseling provided	7	1637	976	110	1	68	6	494
Number of media contacts	0	12	8	0	0	4	0	70+
Non-food related activities								
Public & semi-public bathing places	4	105	225	16	19	2	21	9848
Routine inspections	2	424	254	47	9	4	215	16530
Complaint inspections	1	2	6	4	0	0	2	643
Enforcement actions	0	0	0	0	0	1	1	2027
Trailer coach parks	0	97	88	0	11	6	193	522
Routine inspections	0	119	96	0	11	6	209	558
Complaint inspections	0	7	2	0	0	1	18	71
Enforcement actions	0	1	0	0	0	0	4	#
Public school grounds	0	51	48	13	*	4	12	1048
Routine inspections	0	51	41	30	*	4	13	1074
Complaint inspections	0	0	5	0	*	0	0	37
Enforcement actions	0	0	0	0	*	0	0	#
Camp grounds	0	0	14	5	0	0	5	0
Routine inspections	0	0	14	10	0	0	5	0
Complaint inspections	0	0	1	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	5	1	*	3	1	0	0	0
Routine inspections	2	1	*	6	0	0	0	0
Complaint inspections	0	0	*	0	0	0	0	0
Enforcement actions	0	0	*	0	0	0	0	0
Public accommodations	30	91	189	43	10	3	23	439
Routine inspections	3	110	180	88	2	2	35	474
Complaint inspections	2	5	20	0	0	0	4	35
Enforcement actions	0	0	0	0	0	0	0	#
Bottled water	0	0	2	0	0	0	1	29
Routine inspections	0	0	2	0	0	0	1	53
Complaint inspections	0	0	0	0	0	0	0	5

Enforcement actions	0	0	0	0	0	0	0	#
Body Art Parlors			17					
Routine Inspections			20					
Complaint inspections			3					
Enforcement actions			0					
Public Restrooms							16	
Routine Inspections							97	

Appendix

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
Food Establishments								
Current number of food establishments	1146	602	4129	851	315	1149	822	600
Limited	474	152	860	246	105	206	225	358
Moderate	402	299	1883	332	66	521	272	143
Complex	271	151	1386	273	144	422	325	99
Number of routine inspections	1339	788	6457	1386	391	2224	1580	1021
Number of reinspections	262	25	221	63	74	382	61	79
Number of pre-operational inspections	229	17	188	132	8	282	75	84
Number of foodborne illness complaints	9	34	44	15	4	0	9	7
Number of non-foodborne illness complaints	87	285	741	90	0	89	42	5
Number of compliance proceedings	0	0	2	0	0	0	0	0
Number of food items detained/embargoed	5	1	0	34	0	0	2	256#
Number of temporary food establishment inspections	224	86	1073	428	1	115	99	181
Outreach								
Number of presentations	127	8	39	6	22	363	9	6
Number of participants/audience	4057	280	1489	113	130	5164	300	264
Number of consultations/counseling provided	150	55	0	148	2	335	54	96
Number of media contacts	6+psa's	3	12	2	0	0	14	2
Non-food related activities								
Public & semi-public bathing places	255	37	2496	263	37	196	220	16
Routine inspections	367	37	4183	1331	34	508	425	139
Complaint inspections	14	3	155	5	0	6	9	1
Enforcement actions	0	3	474	0	0	0	0	6
Trailer coach parks	101	43	419	69	21	0	208	0
Routine inspections	106	0	405	64	24	0	358	0
Complaint inspections	10	10	47	7	0	0	6	0
Enforcement actions	1	5	8	0	0	0	0	0
Public school grounds	45	28	235	63	29	51	57	10
Routine inspections	31	35	231	63	27	22	92	10
Complaint inspections	3	2	13	0	0	2	0	0
Enforcement actions	0	0	2	0	0	0	0	0
Camp grounds	2	0	0	1	0	0	0	0
Routine inspections	0	0	0	1	0	0	0	0
Complaint inspections	0	1	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	0	7	0	2	1	13	0	6
Routine inspections	0	7	0	4	1	18	0	6
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	88	78	176	31	19	109	40	0
Routine inspections	37	0	147	21	22	115	67	0
Complaint inspections	12	15	0	4	0	10	2	0
Enforcement actions	0	15	1	0	0	0	0	0
Bottled water	4	4	3	2	1	2	0	0
Routine inspections	2	4	3	4	1	3	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0